

# Salt and Serenity

## **Mrs. Dolphin's Chocolate Peanut Butter Pretzel Squares**

(Recipe adapted from Ottawa Citizen Food Section July 2014)

- 1 bag of pretzel rods (at least 200 grams in weight)
- $\frac{3}{4}$  cup unsalted butter, melted
- 1- $\frac{1}{2}$  cups icing sugar
- 1 cup smooth peanut butter
- 1  $\frac{1}{2}$  cups bittersweet chocolate chips
- $\frac{1}{4}$  cup smooth peanut butter
- $\frac{1}{2}$  cup white chocolate chips

1. Line a 9x13 inch-baking pan with parchment paper. (Lightly spray the baking pan with PAM first, to help the parchment paper stick to the pan)
2. Make pretzel crumbs by placing pretzel rods in a large heavy-duty zip-loc bag and crush with a rolling pin. Or, you can pulse them in a food processor. Crush the pretzels until the largest pieces are approximately the size of peas – you don't want a fine powder.
3. In a medium bowl, add pretzel crumbs, melted butter, icing sugar and 1 cup peanut butter. Stir until well combined. Wet your hands, and using your palms, press the mixture evenly into the bottom of the parchment lined baking dish. An offset spatula can be used to totally smooth out the base.
4. Combine the chocolate chips and  $\frac{1}{4}$  cup peanut butter in a microwave safe bowl. Microwave on medium power for 1 minute. Remove and stir well. If necessary, melt for another 30 seconds on medium power and stir until smooth. Spread over pretzel layer.
5. While the dark chocolate layer is still wet, melt white chocolate in a small microwave safe bowl, on low power for 15 seconds. Stir and return for an additional 15 seconds if necessary. Stir until smooth. Using a spoon, drizzle the melted white chocolate over the dark chocolate layer. Draw the tip of a small sharp knife through the drizzled chocolate in a swirling motion to create a marbled pattern.
6. Refrigerate at least 1-2 hours until firm. Remove slab of chocolate from pan by lifting up parchment paper. Cut into squares. Store in an airtight container in fridge for up to 2 weeks.